

# CHICHI

## SMALL BITES

- CHARRED EDAMAME** 🌱 /6  
Whole Edamame Beans, Shio Kombu, Nori
- PORK JOWL** /16  
Spanish Pork Jowl, Yuzu Chili Glaze, Lime
- SPICY CHAWANMUSHI** 🌶️ /12  
Dashi Broth, Sze Chuan Pepper, Burnt Corn Kernel, Edamame, Spring Onions
- WAGYU SKEWER (1 STICK)** /25  
Yamaguchi Japanese FullBlood Aged Wagyu Ribeye – 55g, Sea Salt
- CRISPY BUTTERMILK CHICKEN KARAAGE** 👑 /14  
Fresh Chicken Thigh, Spiced Buttermilk, Lemon Wedges
- SMOKED CHESTNUT & TRUFFLE GYOZA (3 PCS)** 👑🌱 /13  
Wild Mushrooms, Pickled Shallots, Brie, Mushroom Truffle Milk

## VEGETABLES

- BRUSSEL SPROUTS** /10  
Charred Brussel Sprouts, Shio Kombu, Burnt Butter
- KING OYSTER MUSHROOMS** /8  
Grilled King Oyster Mushrooms, Teriyaki Glaze, Togarashi, Chives
- BAKED CAULIFLOWER** /10  
Baked Cauliflower, Nori Bechamel, Chives

## MEAT & SEAFOOD

- ANG KAR PRAWN** 👑 /26  
Wild Caught Ang Kar Prawn 200g, Shio Kombu, Burnt Butter, Garlic
- IBERICO PORK COLLAR** 👑🕒 /18  
Charred Pork Collar 150g, Spiced Aka Miso, Pickled Apple
- BRAISED BEEF SHORT RIBS** 🕒 /28  
16-hour Braised Boneless Beef Short Ribs, Beef Tendon, Daikon, Kampot Pepper

## RICE & NOODLES

- FRIED BROWN RICE** 👑🌱 /16  
Shiitake Mushrooms, Hijiki Seaweed, Japanese Brown Rice, Crispy Beancurd, Garlic Chip
- CRAB XO FRIED RICE** 👑🌶️ /20  
Blue Swimmer Crabmeat, Japanese Rice, Sugar Peas, In-house XO Sauce, Tobiko

🌱 Vegetarian

🌶️ Spicy

👑 Chef's Recommendation

🕒 Waiting time of at least 15 mins